

**Listing of Claims:**

Claim 1(original) A method of preserving a food commodity comprising applying antimicrobial chemicals to the food commodity and, thereafter, chilling the food commodity.

Claim 2 (original) The method of claim 1 further comprising subjecting the food commodity to a process selected from the group consisting of refrigeration, freezing and further food processing steps directly after chilling the food commodity.

Claim 3 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises applying liquid ozone.

Claim 4 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises contacting the food commodity with chemicals comprising a compound including a halogen.

Claim 5 (original) The method of claim 4, wherein applying antimicrobial chemicals comprises contacting the food commodity with chemicals comprising a compound including chlorine.

Claim 6 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises contacting the food commodity with chemicals comprising a compound including a phosphate group.

Claim 7 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises contacting the food commodity with chemicals comprising hydrogen peroxide.

Claim 8 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises contacting the food commodity with chemicals comprising an organic acid.

Claim 9 (original) The method of claim 8, wherein applying antimicrobial chemicals comprises contacting the food commodity with chemicals comprising lactic acid.

Claim 10 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises contacting the food commodity with chemicals selected from the group consisting of nisin and lactate.

Claim 11 (original) The method of claim 1, wherein chilling the food commodity comprises cryogenic chilling.

Claim 12 (original) The method of claim 11, wherein cryogenic chilling comprises chilling with a liquefied gas selected from the group consisting of nitrogen, CO<sub>2</sub> and air.

Claim 13 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises contacting the food commodity with a liquid chemical agent.

Claim 14 (original) The method of claim 1, wherein applying antimicrobial chemicals comprises contacting the food commodity with an gaseous chemical agent.

Claim 15 (original) The method of claim 1, wherein the food commodity is selected from the group consisting of meat, poultry and seafood.

Claim 16 (original) The method of claim 1, wherein chilling the food commodity comprises reducing the temperature of the food commodity to about 10° C.

Claim 17 (original) The method of claim 16, wherein chilling the food commodity comprises reducing the temperature of the food commodity to no more than about 1° C.

Claim 18 (original) The method of claim 1, wherein chilling the food commodity comprises reducing the temperature of the food commodity to about the freezing temperature of the food commodity in a period of time of less than about one hour.

Claim 19 (original) The method of claim 18, wherein chilling the food commodity comprises reducing the temperature of the food commodity to about the freezing temperature of the food commodity in a period of time of less than about 10 minutes.

Claim 20 (original) A method of preserving a food commodity comprising:  
coating an exterior surface of the food commodity with antimicrobial chemicals; and  
chilling the food commodity.

Claim 21 (original) The method of claim 20, wherein chilling the food commodity comprises reducing the temperature of the food commodity from a processing temperature to about the freezing temperature of the food commodity in a period of time of less than about 10 minutes.

Claim 22 (original) The method of claim 21, wherein the processing temperature comprises about room temperature, and wherein the period of time is about 1 to about 3 minutes.

Claim 23 (original) The method of claim 20, wherein chilling the food commodity comprises reducing the temperature of the food commodity from room temperature to about 1° C. in a period of time of about 1 to about 3 minutes.

Claim 24 (original) The method of claim 20, wherein chilling the food commodity comprises cryogenic chilling.

Claim 25 (original) The method of claim 24, wherein cryogenic chilling comprises chilling with a liquefied gas selected from the group consisting of nitrogen, CO<sub>2</sub> and air.

Claim 26 (original) The method of claim 20, wherein coating an exterior surface of the food commodity with antimicrobial chemicals comprises applying liquid chemicals to the exterior surface.

Claim 27 (original) The method of claim 26, wherein applying liquid chemicals comprises applying liquid ozone.

Claim 28 (original) The method of claim 26, wherein applying liquid chemicals comprises contacting the food commodity with chemicals comprising a compound including a halogen.

Claim 29 (original) The method of claim 28, wherein applying liquid chemicals comprises contacting the food commodity with chemicals comprising a compound including chlorine.

Claim 30 (original) The method of claim 26, wherein applying liquid chemicals comprises contacting the food commodity with chemicals comprising a compound including a phosphate group.

Claim 31 (original) The method of claim 26, wherein applying liquid chemicals comprises contacting the food commodity with chemicals comprising hydrogen peroxide.

Claim 32 (original) The method of claim 26, wherein applying liquid chemicals comprises contacting the food commodity with chemicals comprising an organic acid.

Claim 33 (original) The method of claim 32, wherein applying liquid chemicals comprises contacting the food commodity with chemicals comprising lactic acid.

Claim 34 (original) The method of claim 26, wherein applying liquid chemicals comprises contacting the food commodity with chemicals selected from the group consisting of nisin and lactate.